brunch

$32 2-Courses

Includes choice of Champagne, Mimosa or Bloody Mary

*** Make it a Boozy Brunch! +$20, choices as above (2 hour limit)*

Ristorante Piccolo
Since 1986

PRIMI *(choice of)*

Zuppa di Minestrone
a delicious soup of vegetables simmered with Toscanelli beans & tubetti pasta

Polenta con Ragu d'Agnello
slow-simmered lamb ragu served over soft polenta

Il Divino
classic Caesar salad with our housemade garlic croutons

Cozze alla Napoli
mussels stuffed and baked with zucchini, pepper, garlic, panko, and a light marinara sauce

SECONDI *(choice of)*

Asparagi con Uova e Pancetta
classic eggs benedict of poached eggs and pancetta bacon over bread, drizzled with a light hollandaise sauce and shaved Pecorino Romano cheese, served with steamed asparagus tips and fries

Frittata ai Frutti di Mare
Italian omelet stuffed with shrimp, sea scallops, bell pepper, fontina cheese and parsley, served with fresh fruits and Italian bread

Uova Siciliano
two sunny-side up eggs served on a spicy Sicilian sauce of plum tomatoes, chili pepper and Calamata olives, served with our housemade fries

Uova Strapazzate con Tartufo Nero
scrambled eggs with black truffle and a touch of truffle oil, served with grilled Italian sausage, grilled zucchini and tomatoes with housemade fries

Pizza al Brunch
hand-rolled traditional pizza topped and baked with pancetta bacon, fried egg, potato cherry tomatoes, fresh mozzarella and parmesan cheeses and a touch of truffle oil

Lamb Stufato
lamb slowly simmered with its own juices, chickpeas, sun-dried tomatoes, served over risotto Milanese

Cioppino Gremolata
fresh shrimp, mussels, white fish, calamari, chopped tomatoes, sautéed garlic, herbs, lemon and potatoes simmered in their own juices with lemon zest and a touch of saffron, served with garlic crostini

Ravioli di Granchio
jumbo lump crabmeat & mascarpone cheese stuffed hand-rolled ravioli w/ saffron corn cream & chives

Fettuccine con Ragu d'Agnello
slow-simmered lamb ragu served on a bed of fettuccine

Pollo alla Bosco con Fettuccine
fresh breast of chicken sautéed with porcini mushrooms, garlic and a touch of cream,served over fettuccine pasta